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90.10.22 90LU-087826 (92.04.29) C12H 1/04
Filtration aid for beer - comprising spheres of specified size gives increased throughput and avoids need to precoat filter
C92-066422 R(AT BE CH DE DK ES FR GB GR IT LI LU NL SE)
Addnl. Data: ENGINEERING CO ARTOIS NV (ENGI-)
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Filtration aid, esp. for brewing comprises spherical balls of 5-50 (pref. 20)µm. The balls are made of glass or plastic either solid or hollow, to give them a density similar to the liq. They pref. form a filter cake with porosity 0.3-0.5.

The balls are pref. incompressible and resistant to abrasion and chemical attack by acid or alkali cleaning agents. They are made of food grade material and are little affected by changes in temperature.

The balls are mixed with unfiltered liq. before pumping to the filter vessel.

USE

For filtration of fermented liqs., esp. beer, also wines or other drinks.

ADVANTAGES

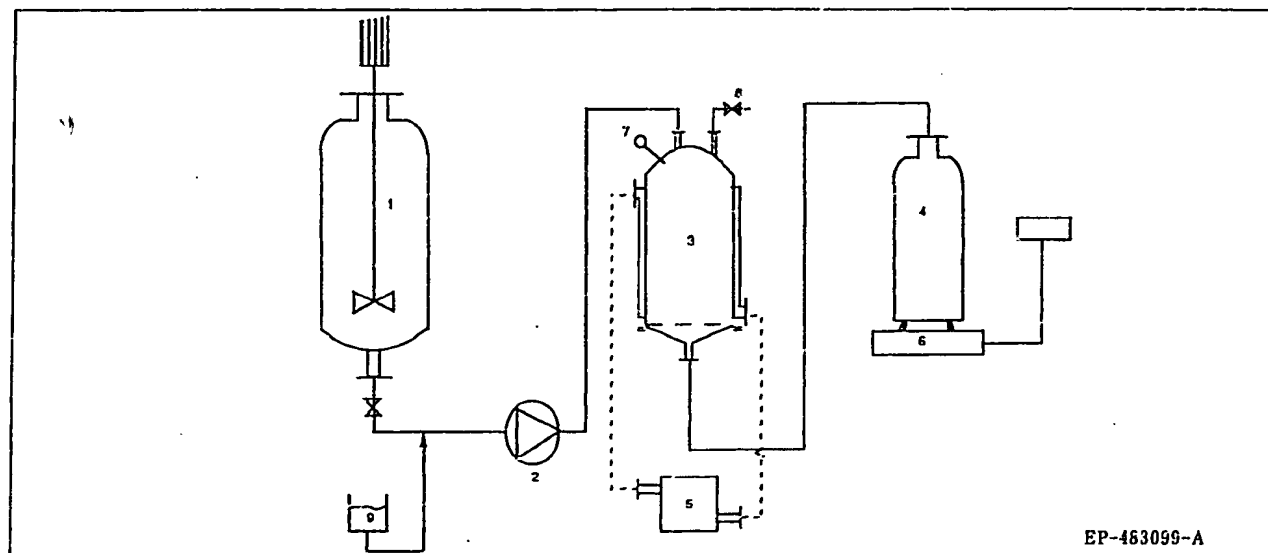
There is no need to pre-coat the filter. Disposal problems associated with Kieselguhr etc. are avoided. Long filtration runs can be obtained.

EMBODIMENT

Beer for filtration is mixed with the filter medium in a cooled vessel (1). A peristaltic pump (2) sends a constant flow rate to the filter vessel (3). Filtered beer is collected in a vessel (4) supported on a load cell (6), with a timer to measure and control the flow rate of beer. A pressure sensor (7) measures the variation in pressure with time.

A pre-coat (9) can be added if necessary during control runs using kieselguhr. The filter vessel (3) is cooled (5) and gas released via a purge valve (8). Trials using this apparatus show increased filtration rates at reduced pressures compared with standard media, allowing longer filtration runs during industrial use. (8pp2158DAHDwgNoi/2).
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EP-483099-A



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